

# Home Made Holiday Gifts

## COCOA MIX IN A GALLON JAR

- 1 - 8qt. size box dry milk
- 1 - 11oz. jar powdered creamer
- 1 cup powdered sugar
- 1 tsp. Salt (optional)
- 2- 1 pound boxes chocolate flavored drink mix (like Quick7)
- 1 gallon jar

1. Mix powdered milk, creamer, sugar and salt in large pan. Remove approx. half this mixture and place in another dish. You now have 2 dishes with white mixture in them.
2. Add 1 box of chocolate drink mix to one of the white mixtures. You now have 1 dish with white mixture, 1 dish with a pale chocolate mixture and 1 unopened box of chocolate drink mix. This gives you 3 colors to layer:

Place ingredients in jar in this order:

1. Place half the white mixture in jar first.
2. Place half the new box of chocolate drink mix in jar next. Spread it evenly and press down firmly.
3. Place all the pale chocolate mixture in jar next.
4. Place remaining chocolate drink mix from box in jar. Spread it evenly and press down firmly.
5. Place remaining white mixture in jar last. You will have 5 layers: white, dark chocolate, pale chocolate, dark chocolate and white.
6. Leave layered as is or make at ASand Art@ design.
7. Decorate jar.
8. Attach recipe below to jar.

### πCocoaπ

1. Empty Cocoa Mix into a large pan.
2. Blend mix together very well with a whisk.
3. Place mix back into jar or a container of your choice.
4. Place 3 tablespoons mix into a cup. Add 1 cup boiling water. Stir until mixture is completely dissolved. Top with whipped cream if desired.

Where to get gallon jars: restaurants, concession stands, school cafeteria after they are through with them. Buy them with pickles, mustard or mayonnaise in them. Glass or clear plastic jars will work. Nice gallon jars may be purchased at import stores. Import stores will also have 4 liter jars. If you use a 4 liter jar, put a bag of mini marshmallows in the top of the jar to fill up the extra space.

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## CHUNKY CHOCOLATE COOKIE MIX IN A JAR

- 3/4 cup firmly packed brown sugar
- 2 cup sugar
- 1/4 cup cocoa powder (clean inside of jar with a paper towel after this layer)
- 2 cup chopped pecans

- 1 cup jumbo chocolate chips (Nestle7 Mega Morsels)
- 1 3/4 cups flour mixed with
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt

Layer ingredients in order given in a 1 quart Awide mouth@ canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.

Recipe for **Chunky Chocolate Cookies** from jar mix

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1 2 sticks butter or margarine, not diet, very soft.  
1 egg, slightly beaten  
1 teaspoon vanilla (optional)
3. Mix until completely blended. The dough is sticky. You will need to finish mixing with your hands.
4. Shape into balls the size of walnuts. Place 2" apart on sprayed baking sheets.
5. Bake at 350E for 11 to 13 minutes. Cool 5 minutes on baking sheet then transfer cookies to cooling racks. Makes 3 dozen cookies.

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## HOLIDAY M AND M=S7 COOKIE MIX IN A JAR

- 1 1/4 cups sugar
- 1 1/4 cups M and M=s7 candies (use colored M and M=s7 available for the various holidays and coordinate the fabric for the jar top.)
- 2 cups flour mixed with  
2 teaspoon baking soda and  
2 teaspoon baking powder

Layer ingredients in order given in a 1 quart Awide mouth@ canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.

Recipe for **M and M=s7 Cookies** from jar mix.

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1 stick butter or margarine, not diet, very soft  
1 egg, slightly beaten  
1 teaspoon vanilla (optional)
3. Mix until completely blended. You will need to finish mixing with your hands.
4. Shape into balls the size of walnuts. Place 2" apart on sprayed baking sheets.
5. Bake at 375E for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet then transfer cookies to cooling racks. Makes 2 2 dozen cookies.

## CANDY CANE BATH SALTS

12 tall jelly (12-ounce) canning jars with lid and rings  
2 4-pound cartons Epsom Salts (approximately 16 cups)4  
pounds sea salt or Kosher salt (approximately 6 cups)1/2  
teaspoon glycerin, divided12 to 15 drops peppermint essential  
oil12 to 15 drops red food color  
2 tags

### Instructions:

Wash, rinse and dry canning jars.

Empty one carton Epsom Salts into large mixing bowl or batter  
bowl. Add 3 cups sea salt, stir well. Stir in 1/4 teaspoon  
glycerin and 6 to 8 drops essential oil. Mix well.

In second large mixing bowl, empty one carton Epsom Salts,  
and add 3 cups sea salt. Stir well. Add 1/4 teaspoon glycerin, 6  
to 8 drops essential oil, and food color. Stir until completely  
blended. Color should be even.

Tip: use a heavy-duty stand mixer (such as Kitchenaid-brand)  
to mix bath salts easily. Set mixer to lowest setting and mix  
until color is even--but don't try this with hand mixers or  
smaller stand mixers!

Holding canning jars at an angle, layer salts in jars, alternating  
white and colored mixtures.

Attach gift tags to jars. Tags may be trimmed and placed  
beneath canning jar rings, tied on with ribbon, or taped to gift  
jars.

Tip: decorate canning jar lids with appropriate material.

This recipe makes 12 12-ounce gift jars, plus a bonus of 3 to 4  
cups extra bath salts. Package them in small plastic zipper craft  
bags for easy stocking stuffers!

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## PEACHES AND CREAM BATH SALTS

12 tall jelly (12-ounce) canning jars with lid and rings  
2 4-pound cartons Epsom Salts (approximately 16 cups)4  
pounds sea salt or Kosher salt (approximately 6 cups)2  
teaspoon glycerin, divided12 to 15 drops peach essential oil12  
to 15 drops orange food color  
2 gift tags

### Instructions:

Wash, rinse and dry canning jars.

Empty one carton Epsom Salts into large mixing bowl or batter  
bowl. Add 3 cups sea salt, stir well. Stir in 1/4 teaspoon  
glycerin and 6 to 8 drops essential oil. Mix well.

In second large mixing bowl, empty one carton Epsom Salts,  
and add 3 cups sea salt. Stir well. Add 1/4 teaspoon glycerin, 6  
Set aside bouillon cube and bay leaf and choose method to

to 8 drops essential oil, and food color. Stir until completely  
blended. Color should be even.

Tip: use a heavy-duty stand mixer (such as Kitchenaid-brand)  
to mix bath salts easily. Set mixer to lowest setting and mix  
until color is even--but don't try this with hand mixers or  
smaller stand mixers!

Holding canning jars at an angle, layer salts in jars, alternating  
white and colored mixtures.

Attach gift tags to jars. Tags may be trimmed and placed  
beneath canning jar rings, tied on with ribbon, or taped to gift  
jars.

Tip: decorate canning jar lids with appropriate material.

This recipe makes 12 12-ounce gift jars, plus a bonus of 3 to 4  
cups extra bath salts. Package them in small plastic zipper craft  
bags for easy stocking stuffers!

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## CONFETTI BEAN SOUP

12 wide-mouth pint (2-cup) canning jars with lid and rings

14 pounds assorted dried peas, beans and lentils (at least 8  
different varieties):

pink beans	black beans
baby lima beans	lentils
red lentils	black-eyed peas
red kidney beans	pinto beans
split peas	great northern beans
small red beans	white beans

12 Italian-flavor bouillon cubes (substitute beef-flavor if you  
cannot find Italian-flavor cubes!)

12 bay leaves  
2 yard print cotton fabric  
6 yards craft ribbon  
2 gift tags

### Instructions:

Wash, rinse and dry canning jars.

Layer beans in jars. Add 1/4-cup of each type of bean to the  
jars, layering the beans. Choose the most colorful bean for the  
bottom layers of the jar. Add eight 1/4-cup layers to each jar.

Place 1 bay leaf and 1 bouillon cube on top of the beans in  
each jar.

Seal each jar using lids and rings and decorate lids with  
appropriate material.

### Recipe Instructions (include on gift tag):

soak beans.

**Quick soak:** Rinse and sort beans in a large pot. Add 6-8 cups of hot water. Bring to a rapid boil, and boil for 2 minutes. Remove from heat. Cover and let stand for 1 hour. Drain soak water and rinse beans.

**Overnight soak:** Rinse and sort beans in a large pot. Add 6-8 cups cold water. Let stand overnight, or at least 6 to 8 hours. Drain soak water and rinse beans.

**To cook:** Place beans in a large pot. Add:  
6 cups water  
1 can (14 oz.) Chopped tomatoes in juice  
bay leaf  
bouillon cube

Simmer gently until beans are tender, about 2 hours. Season to taste with salt and pepper.

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### POTPOURRI IN A JAR

1 quart jar  
1 2 cups potpourri  
35 indoor mini lights  
6"-8" doily

Put lights in jar then add potpourri. Cover the jar with the doily and enjoy!!

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### QUICK CANDLES

Glass jar or bowl  
Candle wax pellets (Candle Magic<sup>7</sup> Brand)  
Wick (Candle Magic<sup>7</sup>)  
Pour pellets into jar until 1/3 full, then insert wick and finish filling. May want to layer colors. Trim wick if necessary.

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### LAMP OIL JAR

Pint or quart jar  
2 canning flat lids  
1 canning ring  
1 bottle paraffin lamp oil  
wick with glass adaptor  
(pine cones, corn, raw peppers, cinnamon sticks, bay leaves, etc.)

Fill jar with peppers or whatever you wish then pour paraffin lamp oil over top. Seal with flat and ring. Drill hole 1/4" in other lid. Attach drilled flat and wick adaptor to outside of jar. When ready to use remove sealed lid. Then replace with attached lid and tighten with ring. Be careful! Only have wick 1/8" high!

### NEBRASKA BARS IN A JAR

1 wide mouth jar  
canning ring and flat  
Layer in jar and start from bottom with...  
1 cup graham cracker crumbs  
2 cup coconut  
6 ozs. Red cherry chips  
2 cup coconut  
1 cup chopped nuts

Add flat and tightened down ring.

Attach label with following instructions:

To make bars empty everything from jar into bowl except crumbs. Put crumbs in 9x13 pan with 2 cup melted margarine. Press for crust. Sprinkle everything else over crust. Pour 1 can Eagle Brand Milk<sup>7</sup> on top and bake at 350E for 30 minutes.

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### FRIENDSHIP COOKIES IN A JAR

1 quart A wide mouth @ jar  
canning ring and flat

Combine: 1 1/3 cup flour  
1 teaspoon soda  
1 teaspoon baking powder  
1/4 teaspoon salt

Put in bottom of jar and press down.

Add the following:

1 1/3 cup quick oats  
2 cup brown sugar  
2 cup sugar  
1 cup cherry chips  
2 cup chopped nuts

Put on flat and ring.

Attach following recipe: Empty contents of jar into mixing bowl add:

1 stick butter or margarine  
1 beaten egg  
1 teaspoon vanilla

shape into balls; bake on greased cookie sheet at 350E for 10-12 minutes. Makes 3 dozen cookies.

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### WILD RICE AND BARLEY SOUP MIX IN A JAR

1 pint jar  
canning flat and ring  
2 cup barley (sold in soup section of store)  
1/3 cup imitation bacon bits

Seasonings: Mix in small bowl

- 1 tablespoon brown sugar
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 2 teaspoon pepper
- 2 teaspoon dried minced garlic
- 2 teaspoon celery powder

1/4 cup beef bouillon granules (sold in soup section)

2 cup wild rice (Reese7 brand wild rice comes in a 4 oz. Pkg. which is 2 cup). You want 100% wild rice, not a blend of wild and white rice.

2 cup dried minced onion.

#### Instructions:

1. Place barley in jar first.
2. Add bacon bits. Spread out evenly.
3. Add seasonings (these are added loose, not in a baggie). Spread out and press flat to edges of jar.
4. Add beef bouillon granules next. Spread out evenly to edges of jar. Press down firmly.
5. Add wild rice.
6. Add onion.
7. Put lid on jar.
8. Decorate jar.
9. Attach the following recipe.

#### πWILD RICE AND BARLEY SOUPπ

1. Empty jar of soup mix into a medium pan.
2. Add 7 cups water. Bring to a boil.
3. Cover and simmer 1 hour.

This recipe is also good with a can of sliced mushrooms added. They can be added at the beginning of cooking or stirred in at the end. Makes 6 cups soup.

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#### PARMESAN HERB SEASONING MIX

- 3 tablespoons Kraft7 grated Parmesan/Romano cheese
- 1 tablespoon dried parsley flakes
- 1 teaspoon dried minced onion
- 1 teaspoon sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried thyme
- 1/4 teaspoon garlic powder
- 1/8 teaspoon coarse ground pepper

#### Instructions:

1. Place ingredients in small bowl and blend with whisk.
2. Place mix into 1 small thin sandwich bag. Tie mix into corner of bag with a twist-tie or ribbon.
3. Copy and attach the instructions below.

Recipe for **Parmesan Herb Crescent Rolls** from jar mix.

1. Open a can of refrigerated crescent rolls- unroll dough.

2. Sprinkle dough evenly with seasonings from packet before shaping into crescents. Bake as directed on crescent roll package.

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#### PEACH (OR RASPBERRY) TEA MIX IN A JAR

1 pint jar

2 (4 serving size) boxes peach or raspberry Jello7, (with sugar, not sugar free.) Can use 1 large box Jello7.

Mix the next two ingredients:

- 2 cup plus 2 tablespoons sugar
- 1 teaspoon ginger

Note: Peach Jello7 is white in color, just like sugar. For a more interesting look, color sugar with red and yellow food coloring to make sugar a peach color.

2 cup plus 2 tablespoons instant tea (unsweetened)

If you want PEACH MINT TEA, mix 2 teaspoon mint extract into the sugar.

#### Instructions:

Place ingredients in jar in this order:

1. Empty Jello7 packages into a dish. Place half this into jar first.
2. Place half the sugar in jar next, spreading evenly to edges of jar.
3. Place half the tea in jar next.
4. Repeat layers.
5. Leave layered as is or make a ASand Art@ design.
6. Decorate jar.
7. Attach recipe to jar and name tea by flavor.

#### π\_\_\_\_\_Tea - Hotπ

1. Empty Tea Mix into a large mixing bowl.
2. Blend very well with a whisk.
3. Place mix back into jar or a container of your choice.
4. Place 12 to 2 tablespoons mix into a cup. Add 1 cup boiling water. Stir until mixture is completely dissolved.

#### π\_\_\_\_\_Tea - Icedπ

1. Place 2 tablespoons mix into a glass. Add 1 cup water. Stir very well until mixture is completely dissolved. Add ice cubes.

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#### STRAWBERRY OR CHERRY TEA MIX IN A JAR

1 pint jar

1 cup strawberry or cherry drink mix powder

2 cup plus 2 tablespoons sugar

2 cup plus 2 tablespoons instant tea (unsweetened)

Layer in 6 parts: half drink powder, half sugar, half tea, remaining drink mix, remaining sugar, remaining tea. Leave layered as is or make a ASand Art@design.

Use instructions above for preparing tea. This is the same recipe as Peach or Raspberry Tea (without ginger or mint) except instead of using Jello<sup>®</sup> you are using powdered cherry or strawberry drink mix.

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## TEXAS CORNBREAD MIX IN A JAR

### Materials and Supplies:

12 wide-mouth pint (2-cup) canning jars with lids and rings  
1/2 yard print cotton fabric  
6 yards craft ribbon (for jars)

### OR

12 holiday-colored paper lunch sacks  
12 quart-sized zipper food storage bags  
4 yards 1"-wide holiday craft ribbon (for bags)

### for 1 jar:

1 cup yellow corn meal  
1 cup sifted flour  
1/4 cup sugar  
1/2 teaspoon salt  
4 teaspoons baking powder

### for 12 jars:

12 cups yellow corn meal  
12 cups sifted flour  
3 cups sugar  
3 tablespoons salt  
16 tablespoons baking powder  
2 gift tags

### Instructions:

In a large bowl, thoroughly mix all dry ingredients.

**To package in jars:** Wash, rinse and dry canning jars, lids and bands.

Packaging note: pre-mix ingredients thoroughly before filling wide-mouth pint canning jars with 2 cups each of the finished mix. Mixing ingredients permits the finer flour granules to fill spaces between the cornmeal, and allows a single recipe to fit inside a pint jar. Layering ingredients for this recipe will require larger jars.

Place two cups Texas cornbread mix in each wide-mouth pint canning jar. Cut twelve 7-inch circles from cotton fabric. Top each jar with fabric circle, and tie with ribbon. Attach gift tags with ribbons to jars. Makes 12 gift jars.

**To package in bags:** Place 2 cups cornbread mix in each zipper food storage bag. Seal bags.

Place bagged mix inside holiday-colored paper bag. Fold down paper bag top, and tape or staple closed.

Cut 12-inch lengths of craft ribbon. Tape craft ribbon around paper bag. Attach gift tags to make 12 gift bags.

### Recipe Instructions (included on gift tag):

1 container (2 cups) Texas Cornbread Mix  
1 egg  
1 cup milk  
1/4

cup soft shortening (Crisco)

Preheat oven to 425<sup>°</sup>E. Grease one 8-inch square pan, or 8-inch cast iron skillet, or cast iron cornbread mold.

Place cornbread mix into bowl, mix thoroughly. Add egg, milk and shortening. Hand-beat until smooth, about one minute. **DO NOT OVERBEAT!**

Bake for 20 to 25 minutes for pan or skillet, 15 to 20 minutes for cornbread mold.

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## CARROT CAKE MIX

2 cups sugar  
2 tsp. powdered vanilla  
1/2 cup chopped pecans  
3 cups all-purpose flour  
2 tsp. baking soda  
1 Tbsp. cinnamon  
1/4 tsp. nutmeg

Combine and blend ingredients in a small bowl. Store in an airtight container.

### Attach this to the Jar

#### πCarrot Cake π

1 package Carrot Cake Mix  
1 1/2 cups vegetable oil  
3 large eggs  
3 cups grated carrots  
1 (8-ounce) can crushed pineapple

Preheat oven to 350<sup>°</sup>E and grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

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## APPLE MUFFIN MIX

1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 cup chopped dried apple

Mix: Combine and store in an airtight container.

πApple Muffinsπ	
1 pk Mix	1 Egg
3/4 c Milk	1/4 cup Vegetable oil

Preheat oven to 400E. Mix all ingredients just until moistened. Fill greased muffin cups 3/4 full. Bake 15-18 minutes, or until golden brown.

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## BASIC PANCAKE MIX

10 cups all-purpose flour  
2 1/2 cups nonfat dry milk  
1/2 cup granulated sugar  
1/4 cup baking powder  
2 tablespoons salt

Combine all ingredients in a mixing bowl. Stir together to blend well.

Place in a large container until ready to use or place in individual storage bags (2 cups in each bag). Store in cool, dry place for up to 8 months. Makes 13 cups of dry mix. Will have one cup left.

Attach the following recipe to bags.

### Instructions:

2 cups MIX  
1 egg, beaten  
1 1/4 cups water or milk

Combine all ingredients; stirring just enough to moisten dry ingredients. Drop by spoonfuls onto a hot non-stick or greased griddle or fry pan. Turn when bubbles appear on the surface of the cakes. Cook until well browned. Makes about 12 to 16 pancakes.

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## CINNAMON PANCAKE MIX

3 cups all-purpose flour  
3 Tblsp. sugar  
2 Tblsp. baking powder  
4-1/2 tsps. ground cinnamon  
1-1/4 tsp. salt

In brown bag or 1 quart jar, combine all ingredients; seal bag

2 cups self rising flour  
1/2 cup sugar  
1/4 cup brown sugar

or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps.

### Instructions:

1-1/3 cup pancake mix  
3/4 cup milk  
1 egg  
2 tablespoons salad oil

In medium bowl, combine all ingredients until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10-5" pancakes.

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## SCENTED HAND LOTION

1 bottle hand lotion with petroleum jelly (such as Vaseline Intensive Care<sup>7</sup> Lotion)  
12 to 15 drops scented oil (any scent you desire)  
8 to 10 drops food color

Mix together in a bowl or resealable baggie. Store in an airtight container.

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## POT POURI PIES

1 pot pie pan (small pie pan)  
beige felt  
3 inch wide satin ribbon  
pot pouri

Cut four pieces of felt 2 inch wide and 5 inches (approximately) long. Cut four pieces of ribbon approximately 5 inches long. Cut one piece of felt 2 inch wide and 12 inches long. Hot glue the 12 inch piece of felt around the rim of the pie pan. Fill pan with pot pouri. Criss-cross 5-inch pieces of felt and ribbon across the top of the pot pouri in lattice-top fashion; secure ends with hot glue. Glue a ribbon bow in the center of the top of the pie for a finishing touch. Attach the following directions: Place pie on top of furnace vent or heat oven to 300E and turn off, then place pie in oven and leave door open to let fragrance escape.

For more information contact the Riley County Extension Office, 110 Courthouse Plaza, Manhattan KS, 537-6350.

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